IN THE CLAIMS:

The text of all pending claims, (including withdrawn claims) is set forth below. Cancelled and not entered claims are indicated with claim number and status only. The claims as listed below show added text with underlining and deleted text with ~~strikethrough~~. The status of each claim is indicated with one of (original), (currently amended), (cancelled), (withdrawn), (new), (previously presented), or (not entered).

Please AMEND claim 13 and add new claim 27 in accordance with the following:

1. (Withdrawn) A functional starch powder having a water retention capacity of 400% or more, a collapse time of 5 hr or more and a gel indentation load of 200 g or more.

2. (Withdrawn) A functional starch powder according to claim 1, wherein the powder was dispersed in water, and the amount of amylose and amylopectin ranges from 10 to 90% by weight and is in a swollen or dissolved state.

3. (Withdrawn) A functional starch powder according to claim 1, which comprises starch particles with a particle size of 50 to 500 μm having a structure indented in one or more parts.

4. (Withdrawn) A composition comprising functional starch powder according to claim 1 and one or more active ingredients.

5. (Withdrawn) A composition according to claim 4, wherein the one or more active ingredients are selected from pharmaceutically active ingredients, agrochemical ingredients, ingredients for fertilizer, ingredients for feed, ingredients for food, ingredients for cosmetic, coloring maters, flavoring materials, metals, ceramics, catalysts and surfactants.

6. (Withdrawn) A composition according to claim 4, which controls the release of the active ingredient(s) so that the release may be sustained release or rapid release.

7-12. (Cancelled)

13. (Currently Amended) A method for producing functional starch powder, which

comprises:

heat-treating a starch raw material at 100 to 130°C in a pressure ~~less than atmospheric pressure~~reduced to 600mm Hg,

heating the starch raw material in the presence of water at 60 to 150°C to swell starch particles of the starch raw material, and subsequently

drying the swollen starch particles to obtain a powder mixture comprising starch particles and amylose and amylopectin ~~which are~~ present ~~i~~on the exteriors of these starch particles, wherein

~~said~~the functional starch powder has a water retention capacity of 400% or more, a collapse time of 5 hr or more, and a gel indentation load of 200 g or more,

~~and~~ 10% or more of all functional starch powder particles observable in the field of vision at a magnification of 600 are starch particles~~comprises starch particles~~ with a particle size of 50 to 500 μm,

the starch particles have ~~having~~ a structure indented in one or more parts, and

~~said functional starch powder was dispersed in water, and the amount~~ 10 to 90% by weight of the total amylose and amylopectin ~~ranges from 10 to 90% by weight and is in a swollen or dissolved state~~in the functional starch powder is present on the exteriors of the starch particles.

14. (Previously Presented) The method for producing functional starch powder according to claim 13, wherein

some or all of starch particles of the starch raw material are swollen at a volume ratio of 10 or more.

15. (Previously Presented) The method for producing functional starch powder according to claim 13, wherein the starch raw material is potato starch.

16. (Withdrawn) A functional starch powder according to claim 2, which comprises starch particles with a particle size of 50 to 500 μm having a structure indented in one or more parts.

17. (Withdrawn) A composition comprising functional starch powder according to claim 16 and one or more active ingredients.

18. (Withdrawn) A composition according to claim 17, wherein the one or more active ingredients are selected from pharmaceutically active ingredients, agrochemical ingredients, ingredients for fertilizer, ingredients for feed, ingredients for food, ingredients for cosmetic, coloring maters, flavoring materials, metals, ceramics, catalysts and surfactants.

19. (Withdrawn) A composition according to claim 18, which controls the release of the active ingredient(s) so that the release may be sustained release or rapid release.

20-23 (Cancelled)

24. (Previously Presented) The method for producing functional starch powder according to claim 14, wherein the starch raw material is potato starch.

25-26. (Cancelled)

27. (New) A method for producing functional starch powder, which comprises:

heat-treating a starch raw material at 100 to 130°C in a pressure less than atmospheric pressure,

heating the starch raw material in the presence of water at 60 to 150°C to swell starch particles of the starch raw material, and subsequently

drying the swollen starch particles to obtain a powder mixture comprising starch particles and amylose and amylopectin present on the exteriors of these starch particles, wherein

the functional starch powder has a water retention capacity of 400% or more, a collapse time of 5 hr or more, and a gel indentation load of 200 g or more,

10% or more of all functional starch powder particles observable in the field of vision at a magnification of 600 are starch particles with a particle size of 50 to 500 μm,

the starch particles have a structure indented in one or more parts, and

10 to 90% by weight of the total amylose and amylopectin in the functional starch powder is present on the exteriors of the starch particles.

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